

MCWILLIAM'S  
SPARKLING SHIRAZ NV

*Southeastern Australia, NSW*

McWILLIAM'S  
ESTD 1877



**TASTING NOTES:** Deep ruby-purple in color, with aromas of black licorice, raspberry, vanillin oak, and brown spice. Medium- to full-bodied with well-balanced sweetness and tannins, offering a round, juicy yet structured palate with layered forest berry flavors and vibrant freshness.

**VITICULTURE:** Sourced from multiple vineyards in Riverina and Riverland, the fruit is grown under drip irrigation and conventional vineyard management. Canopy management balances sunlight exposure and shade to suit the warm climate, and grapes are machine-harvested at night to preserve freshness before processing.

**VINIFICATION:** Fermented on skins for 7 days, then pressed and matured in stainless steel with oak integration before final blending and bottling. Crafted using the Charmat method to preserve fresh fruit character and natural effervescence, resulting in a lively, finely textured mousse.

**SERVING HINTS:** Pairs beautifully with vegetable quiche, wild mushroom dishes, and aged cheeses, as well as maple-glazed ham, herb-roasted lamb, and dark chocolate desserts.

**FAMILY:** Few have helped shape the evolution of the Australian wine industry like McWilliam's Wines. The philosophy of putting the quality of fruit first has ensured that McWilliam's continues to be one of Australia's most popular, respected and iconic wineries.

**PRODUCER:** McWilliam's

**REGION:** Southeastern Australia, NSW

**GRAPE(S):** 86% Shiraz, 9% Lambrusco, 5% Durif

**ALCOHOL:** 13.7%

**TOTAL ACIDITY:** 5.93

**RESIDUAL SUGAR:** 26

**pH:** 3.69